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#### **ROYALE STARTERS**

1.	Samosa – 2pc\$6.00  Triangular pastry stuffed with potatoes, fresh green peas & Indian spices
2.	Aloo Bhonda – 2pcs\$6.00 Mashed potato balls in spices, coated with chickpea flour batter and deep-fried
3.	Aloo Tikki – 2pcs
4.	Vegetable Pakora – 2pc\$7.00 Seasoned vegetables wrapped in chickpea flour, deep fried & served with chutney
5.	Paneer Pakora – 4pcs\$8.00 Ricotta cheese pieces wrapped in chickpea flour, deep fried & served with chutney
6.	Starters Mixed Platter*\$17.00 1 x Samosa, 1 x Aloo Bhonda, 1 x Aloo Tikki, 1 x Veg. Pakora, 2 x Paneer Pakora
7.	Fish Pakora – 4pcs\$10.00 Mashed Fish balls in spices, coated with bread crumbs and deep fried
8.	Fried Fish – 2pcs\$10.00 Boneless Fish marinated in spices, pan fried to perfection
9.	Shami Kebab – 2pc\$12.00 Minced Lamb patties with spices and pan-fried
10	. Lentil Soup\$7.00
11	. Tomato Soup

### **FROM THE ROYALE TANDOOR & GRILL**

All dishes are served with Tangy Green Salad and Yogurt dip on a Sizzling Hot Plate		
12. Chiken Tikka – 4pcs		
13. Mushroom Tikka – 4pcs		
14. Paneer Tikka – 4pcs		
15. Machli Tandoori – 4pcs  Boneless marinated Fish cooked to perfection in our clay pot Tandoori Oven		
16. Tandoori Chicken HALF – 4pcs	.\$12.00	
17. Tandoori Chicken FULL – 8pcs  Fresh Chicken marinated overnight in yogurt, special spices and roasted to perfection in our clay pot Tandoori Oven	\$20.00	
18. Tandoori Prawns – 6pcs	\$20.00	
Tiger prawns marinated in a blend of special spices, cooked in our Tandoori	Oven	
19. Seekh Kebab — 4pcs	\$14.00	
A real favourite! Spiced Lamb mince mixed with freshly roasted spices, rolled skewer and cooked in our clay pot Tandoori oven	d on a	
20. Lamb Cutlets – 4pcs	\$25.00	
Lamb cutlets marinated in herbs and spices, grilled to perfection		
21. Royale Tandoori Platter*	\$25.00	
2 x Seekh Kebab, 2 x Lamb Cutlets & 2 x Tandoori Chicken pieces		
22. Emperor's Tandoori Platter*		
2 x Seekh Kebab, 2 x Lamb Cutlets, 3 x Tiger Prawns & 2 x Tandoori Chicken ı	pieces	

# **FROM THE ROYALE WOK**

23.	Chilli Chicken  Boneless Chicken pieces marinate in soy mixed with green pepper, onions &	-
24.	Chilli Paneer	.\$17.00
25.	Chow-Mein (Indian Style)  Noodles stir-fried with chicken and vegetables	.\$18.00
26.	Crispy Chilli Caramel Pork Belly	.\$22.00
27.	Crispy Duck*Caramelised roasted Duck with orange ginger flavour garnished with fresh co	-
28.	. Veg Manchurian  Mixed vegetable crispy fried rissoles	.\$14.00

# **MAINS**

### **NON-VEGETARIAN DISHES**

29. Butter Chicken  Tandoori Chicken pieces cooked in a mild, creamy tomato sauce	\$17.00
30. Beef Vindaloo  Diced Beef cooked in hot spicy gravy	\$17.00
31. Chicken Tikka Masala Chicken tikka pieces cooked with capsicum and onions in a spicy sauce	\$17.00
32. Chicken Korma Chicken cooked in cashew sauce	\$17.00
33. Fish Curry Fish fillet cooked in onions and coconut based sauce with spices	\$17.00
34. Goat Curry  Diced Goat meat with bone cooked in onion gravy with spices	\$19.00
35. Keema Mutter  Lamb mince cooked in hot spices with green peas	\$17.00
36. Lamb Saag  Diced Lamb cooked in onion gravy with spinach garnished with cream	\$17.00
37. Lamb Roganjosh  Diced Lamb cooked in onion gravy with spices. A famous Kashmiri dish	\$19.00
38. Lamb Shanks*  Slowly cooked for hours in special herbs and spices	\$27.00
39. Prawn Masala  Prawns cooked with onions and tomato based sauce and spices	\$20.00

# **VEGETARIAN DISHES**

40. T	arka Daal	\$8.00
Ye	ellow lentil cooked slowly and tempered in butter with cumin seeds	
41. D	Daal Makhani	.\$10.00
В	lack lentil delicacy incorporating fresh tomato, butter and garlic	
42. A	loo Mutter	.\$13.00
P	otatoes and peas cooked with herbs and spices, served dry	
43. B	Baigan Bharta	\$13.00
E	gg plant roasted and cooked with spices and green peas, served dry	
44. K	adaai Paneer	.\$14.00
Ri	icotta Cheese cooked in a spicy kadaai masala with capsicums and onions	
45. <b>N</b>	Лushroom do-piazza	.\$14.00
M	Aushroom cooked with onions and spices	
46. P	alak Paneer	\$14.00
Ri	icotta Cheese and spinach cooked together	
47. P	anner Makhani	.\$14.00
Ri	icotta Cheese cooked in tomato and cream sauce	
48. <b>N</b>	Autter Paneer	.\$13.00
Ri	icotta Cheese cubes and peas cooked with herbs and spices	
49. <b>A</b>	loo Gobhi	\$13.00
C	auliflower and Potatoes cooked with herbs and spices served dry	
50. V	egetable Vindaloo	.\$13.00
A	ssorted vegetables cooked in hot spicy gravy	

### **ACCOMPANIMENTS**

#### **TANDOORI BREADS**

51. Tandoori Roti	\$2.00	
52. Butter Naan	\$3.00	
53. Garlic Naan	\$3.00	
54. Stuffed Veg. Naan	\$3.50	
55. Kashmiri Naan	\$4.00	
56. Keema Naan	\$4.00	
RICE		
57. Plain Rice	\$5.00	
58. Saffron Rice	\$6.00	
59. Pea Pulao	\$8.00	
60. Chinese Fried Rice (Chicken or Veg.)	\$18.00	
60. Chinese Fried Rice (Chicken or Veg.)		
	\$16.00	

#### **SIDES**

64. Cucumber Raita	\$4.00
65. Garden Salad	\$6.00
66. Katchumber Salad	\$4.50
67. Onion Salad	\$4.00
68. Pappadams – 4pcs	\$4.00
69. Mixed Pickle	\$2.50
70. Mango Chutney	\$2.50
ROYALE DESSERTS	
71. Gulab Jamun – 1pc  Sweet dumpling in sugar syrup served with Vanilla Ice Cream	\$3.50
72. Kheer Zaffarani  Sweet rice pudding cooked in milk with Saffron	\$4.50
73. Kulfi	\$5.00
74. Vanilla Ice Cream	•

Products marked with an asterisk \* are not included in any Deals, Vouchers or Specials unless specified.